

XP-002158135

AN - 1999-229815 [20]

AP - BR19970004147 19970813

CPY - COEL-I

DC - D13

FS - CPI

IC - A23L2/38 ; A23L2/78

IN - DUARTE COELHO A C

MC - D03-H01G D03-H01T2

PA - (COEL-I) DUARTE COELHO A C

PN - BR9704147 A 19990406 DW199920 A23L2/78 000pp

PR - BR19970004147 19970813 -

XA - C1999-067700

XIC - A23L-002/38 ; A23L-002/78

AB - BR9704147 A process for obtaining juice enriched with calcium or other cation, the oral absorption of which is of alimentary and/or clinical interest; resulting from ionic exchange of potassium (K+) and sodium (Na+) by calcium (Ca2+) or other cation, all soluble in water contained in natural and/or processed juices, from various types of fruit, from temperate or tropical climate. Other cations and/or anions can also be the object of impoverishment and/or enrichment, according to the process. Because of the specificity of the process, there is no modification of the organoleptic properties of the final product. The raw material - juice homogenised by known process - may be partly or totally obtained from processed juice. Removal of water-soluble sodium and potassium from the juice is accompanied by a reduction in the original pH and addition of calcium or other cation returns the pH to its original value. Pulp which was removed to facilitate ion exchanged is returned to the processed juices which are then re-homogenised by known processes such as pasteurisation or sterilisation.

- USE - The invention can be used for teas, infusions, or fermented; alcoholic or soft drinks.

- (Dwg.0/0)

IW - OBTAIN FRUIT JUICE ENRICH CALCIUM COMPRISE REPLACE SODIUM POTASSIUM ION CALCIUM ION

IKW - OBTAIN FRUIT JUICE ENRICH CALCIUM COMPRISE REPLACE SODIUM POTASSIUM ION CALCIUM ION

INW - DUARTE COELHO A C

NC - 001

OPD - 1997-08-13

ORD - 1999-04-06

PAW - (COEL-I) DUARTE COELHO A C

TI - Obtaining fruit juices enriched with calcium - comprises replacing sodium and potassium ions with calcium ions

4-6-99

(B)